

IN THE CLAIMS

Claim 1. (Currently amended) A method for thawing frozen ground fish meat which comprises milling a frozen ground fish meat mass to a ~~substantially~~ uniform particle size in the absence of partial thawing at -15°C or below, and then thawing without shearing the ground fish meat mass by elevating the temperature.

Claim 2. (Cancelled)

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Claim 3. (Previously amended) The thawing method as claimed in Claim 1, wherein said frozen ground fish meat mass is first crushed and then uniformly milled.

Claim 4. (Original) The thawing method as claimed in Claim 1, wherein said frozen ground fish meat mass is milled into pieces of 20 mm or less in size.

Claim 5. (Original) The thawing method as claim in Claim 4, wherein said frozen ground fish meat mass is milled into pieces of 3 to 10 mm in size.

Claim 6. (Previously amended) The thawing method as claimed in claim 1, wherein milled frozen

ground fish meat is thawed by elevating temperature without mashing.

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Claim 7. (Previously amended) A process for producing materials for fish paste products which involves the step of milling a frozen ground fish meat mass to a uniform particle size thawing said milled particles without shearing the ground fish meat mass by elevating the temperature to give a ground fish meat; and mixing under stirring said ground fish meat together with additives with the use of a pin mixer, wherein said additives include at least one of a seasoning, starch, sugar, and a polyphosphate.

Claim 8. (Previously amended) A process for producing kamaboko which comprises:

molding a material for fish paste products, which material has been produced by milling a frozen ground fish meat mass in a substantially uniform manner, thawing the milled fish meat by elevating the temperature to give a ground fish meat, and mixing under stirring said ground fish meat together with additives using a pin mixer to form a molded product,

passing electric current through the molded product, this heating the molded product due to the electrical resistance within the molded product,

subjecting the molded product to suwari gelation by heating for a definite time, and

then further heating the molded product.

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Claim 9. (Original) The process for producing kamaboko as claimed in Claim 8, wherein the heating following the suwari gelation is also carried out by passing electric current therethrough and thus heating the molded products due to the electrical resistance within the same.

Claim 10. (Previously added) The thawing method as claimed in claim 3, wherein milled frozen ground fish meat is thawed by elevating temperature without mashing.

Claim 11. (Previously added) The thawing method as claimed in claim 4, wherein milled frozen ground fish meat is thawed by elevating temperature without mashing.

Claim 12. (Previously added) The thawing method as claimed in claim 5, wherein milled frozen ground fish meat is thawed by elevating temperature without mashing.

Claim 13. (Previously added) The method according to claim 1, wherein said particles of substantially uniform size are thawed in the absence of additives.

Claim 14. (Currently amended) The process according to claim 7 wherein said particles of ~~substantially~~ uniform size are thawed in the absence of additives.

Claim 15. (Currently amended) A process for producing materials for fish paste products comprising the step of milling a frozen ground fish meat mass to a uniform particle size at -15°C or below and thawing said milled particles without shearing the ground fish meat mass by elevating the temperature to give a ground fish metameat; and

mixing under stirring said ground fish meat

together with additives with the use of a pin mixer,
wherein said additives include at least one of a
seasoning, starch, sugar, and a polyphosphate.

Claim 16. (Currently amended) A process for
producing kamaboko which comprises:

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a. molding a material for fish paste products,
which material has been produced by milling a frozen
ground fish meat mass in a substantially uniform matter
at -15°C, thawing the milled fish meat by elevating the
temperature to give a ground fish meat, and mixing under
stirring said ground fish meat together with additives
~~su~~ing ~~using~~ a ~~min~~-pin mixer to form a molded product;

b. passing electric current through the molded
product, thereby heating the molded product from
electrical resistance within the molded product;

c. subjecting the molded product to suwari
gelation by heating the molded product for a definite
time; and

d. then further heating the molded product.
